

<b>Smoked nicoise</b> Sous-vide marinated Norwegian salmon, green beans, quail eggs, Kalamata olives with herbed lemon yoghurt dressing	80.00
<b>Traditional Greek salad</b> With cubes of tomatoes, cucumber, onions, olives and feta cheese with a balsamic olive oil dressing	75.00
Toasted Sandwiches	
2-slice sandwich on white or brown bread served with French fries	
Avocado, sautéed onions, mushroom and tomato (V)	65.00
Mozzarella, cheddar and tomato (V)	65.00
Cajun chicken cocktail	70.00
Labadi club Toasted triple-decker with bacon, fried egg and roasted Cajun chicken mayo, lettuce and tomato	100.00
Soup	
<b>Akusi lamb Soup</b> Traditional Ghanaian lamb soup served with jasmine rice	70.00
Labadi Burger Selection	
<b>Grilled 160gr beef burger</b> Served with French fries, onion rings and slaw relish with an option of BBQ basting, peri-peri basting or chef's seasoning	90.00
<b>Extras</b> Bacon- <b>10.00,</b> Mozzarella cheese- <b>6.00,</b> Avocado- <b>6.00,</b> Fried egg- <b>6.00,</b> Oyster mushrooms- <b>6.00</b>	
<b>Peri-peri chicken burger</b> Grilled chicken breast topped with guacamole, mozzarella cheese and a peri-peri mayo	95.00
All Time Favorites	
Grilled fillet steak-250gr Served with French fries, onion rings and grilled vegetables	105 00
Served with French mes, onion migs and grined vegetables	195.00
Spiced chicken thighs Served with jollof rice, tomato gravy and a kpakpo shito salsa	95.00
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## Beverage Soft drinks 20.00 Fanta orange, coca cola, soda water, bitter lemon, tonic water, ginger ale, diet coke 20.00 Juice Orange, pineapple, mango, tomato, cranberry, apple 25.00 Freshly squeezed orange juice Tea and coffee 20.00 Selection of "Dilmah" tea, hot chocolate, espresso single/double, filter coffee, de-caffeinated coffee, Americano, cappuccino, café latte Milk shakes Strawberry, chocolate, vanilla 30.00 Smoothies (yoghurt-based shakes) Pineapple, banana and honey, frulata 30.00 Gin Gordon's, Beefeater 15.00 Tanqueray, Bombay Sapphire, Hendricks 25.00 Whisky Johnnie walker blue label 95.00 Johnnie walker 18yrs 60.00 Johnnie walker double black 45.00 35.00 Johnnie walker gold label Johnnie walker black label, Chivas regal 30.00 Johnnie walker red, J&B, Famous grouse, Jameson, 20.00 Jack Daniels Liquors 20.00 Baileys, Amarula, Kahlua, Cointreau, Southern Comfort Digestive 20.00 Grappa, Jägermeister Cocktails Pinacolada 35.00 A wonderful creamy, fruity concoction that's not half as sticky as the world would have you believe Dramble Light, fruity and refreshing, the Dramble is the 35.00 perfect way to introduce the smooth notes of vanilla, citrus and juicy sultanas found in the Dewar's 12 years old in an easy drinking and accessible serve. French 75 Fresh, clean, sophisticated-very drinkable and 25.00 hasn't dated

## Mineral water 10.00 Bel-aqua small still Bel-aqua large still, Bel-aqua sparkling 25.00 Ciders/energy drink 20.00 Savanna, Hunters dry Redbull 30.00 Pre-mixed Smirnoff ice red/black 25.00 Beer 330ml Star, Club, Django (lager, IPA) 20.00 625ml Star, Club, Django (lager, IPA) 25.00 330ml Heineken 25.00 250ml Draught Club, Django (lager, IPA, wheat) 20.00 500ml Draught Club, Django (lager, IPA, wheat) 25.00 25.00 250ml Draught Heineken, Stella 500ml Draught Heineken, Stella 30.00 Vodka Smirnoff, Absolut 15.00 Grey Goose, Belvedere 30.00 Rum Bacardi, Captain Morgan, Malibu, Havana club 20.00 Tequila Patron silver, Patron repos ado 22.00 Single Malt Whisky Glenlivet 12yrs, Glenkinchie, Glenmorangie 10yrs 40.00 Laphroaig, Dalmore 12yrs, Glenfiddich Cognac Courvoisier VSOP, Hennessy VSOP, Remy Martin 40.00 VSOP, Camus VSOP Camus XO, Remy Martin XO, Hennessy XO, 100.00 Courvoisier XO Aperitifs 25.00 Martini, Campari, Ricard Pastis Bitters 10.00 Alomo, Orijin Grey Goose water melon cooler 45.00 The delicious taste of Grey Goose vodka mingles with fresh watermelon to create a delicious summer blend Smash Martini The perfect combination of the exotic, fresh fruit 30.00 of the season mixed with Martini Mojito 35.00 When well made, the Cuban cousin on Mnt Julep is one of the world's greatest and most refreshing cocktails

